



*Canapés*

## IMPORTANT INFORMATION

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The Gold Coast Convention and Exhibition Centre's team of qualified kitchen personnel take great care in the preparation of our menus and endeavour to cater for all guests with special dietary requirements, such as vegetarian, vegan, gluten free, lactose intolerant or allergies. Charges may apply for other dietary choices.

Our Event Managers welcome the opportunity to discuss this with you during the planning stages of your event. Planning for your guests' food allergies and intolerances is important to ensure the success of your event.

### PLEASE NOTE:

**Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.**



# Canapés MENU

Piece together your own gourmet selections, or go with one of our pre-planned menus, balanced by our ace kitchen teams for complementary flavour and texture.

## We recommend the following:

- 30 minutes** 3 - 4 canapés per guest  
**1 hour** 5 - 8 canapés per guest  
**2 hours** 9 - 12 canapés per guest

### NOTE:

Canapé Packages 1-3 are based on a 1 hour service period.

**GF** Gluten friendly  
**V** Vegetarian

## Cold Selection

### BARN

\$4.00 each

Cajun chicken breast  
with ranch aioli and micro salad [GF]

Poached chicken with caponata on  
crisp sourdough and aioli

Five spice duck with hoisin, cucumber  
and spring onions

Roast duck breast with crumbled  
ricotta and vincotto [GF]

Tikka masala chicken tart with mint yoghurt

Den miso duck with nori and angel hair chilli

### PADDOCK

\$4.50 each

Angus beef tataki with wakame, white radish  
and ponzu dressing

Indian spiced lamb loin with saffron mayonnaise  
and crispy potato [GF]

Sumac lamb with chilli lime mayonnaise  
and micro salad [GF]

Grilled angus sirloin with macadamia crumble  
and horseradish aioli [GF]

Grain-fed sirloin with mushroom aioli  
and chimichurri [GF]

Charcuterie plates including cured local smallgoods  
with grissini and lavoche

### OCEAN

\$5.50 each

Local poached prawn with hot  
and sour aioli [GF]

Kingfish sashimi with hakkaido dressing and shiso leaf

Tuna tataki with wakame, toasted sesame  
and ponzu dressing

Flamed salmon tartare with crispbread,  
micro salad and yuzu mayonnaise

Bay bug tart with celeriac and apple rémoulade

Scallop ceviche with nam jim [GF]

### GARDEN

\$4.00 each

Tomato bruschetta with white bean purée  
and petite salad [V]

Herb and goat cheese tart with pine nuts  
and petite salad [V]

Babaganoush in savoury waffle tart  
with pomegranate seeds [V]

Miso-glazed baby carrot with shichimi,  
sesame and shredded nori [GF V]

King oyster mushroom with hummus, caramelised  
red wine vinegar and pickled shallots [GF V]

Pencil asparagus on charcoal toast with herb aioli  
and salsa verde [V]

# Hot Selection

## BARN

\$4.50 each

Taiwanese popcorn chicken with five spice and peanut sauce

Karaage chicken with Kewpie mayonnaise

Peking duck spring roll with sesame hoisin

Chicken tikka with saffron raita yoghurt [GF]

Panko chicken tenderloin with carrot purée and chimichurri

Almond crust duck breast with plum marmalade [GF]

## PADDOCK

\$5.00 each

Sweet and sour pork belly

Steamed dumplings  
with Shanghai chilli black vinegar

Grilled lamb loin with mint, green onion,  
tomato salsa and toasted almond flakes [GF]

Grilled angus sirloin with black garlic aioli  
and pomme frites [GF]

Italian pork and fennel meatball  
with braised tomato and red pepper ragout [GF]

Furikake pork sirloin with roasted chilli  
carrot purée [GF]

## OCEAN

\$5.50 each

Tom yum broth with prawn wonton

Barramundi spring roll with lemon myrtle aioli

Reef fish goujonettes with sriracha tartare sauce

Steamed prawn har gow with Szechuan chilli oil  
and black vinegar

Prawn tempura with tonkatsu sauce

Takoyaki octopus ball with tonkatsu sauce,  
Kewpie mayonnaise and bonito flakes

## GARDEN

\$4.00 each

Falafel and lemon hummus [GF V]

Cheesy jalapeño with coriander and lime  
cream cheese [V]

Broccoli and cheese bites  
with sriracha mayonnaise [V]

Mushroom and mozzarella arancini  
with roast garlic dip [V]

Pumpkin arancini with chilli eggplant dip [V]

Cauliflower pops with Korean  
sweet and sour sauce [V]

Southern Indian aloo bonda with kasundi dip [V]

## DEMITASSE SOUPS

\$4.00 each

Tom kha - Thai coconut [GF]

Creamed corn and chicken [GF]

Prosciutto and pea [GF]

Cauliflower velouté with curry oil [V]

Leek and celeriac with potato crouton [V]

New England chowder

# Sweet Selection

\$5.00 each

All sweets vegetarian [V]

Lemon meringue

Passionfruit

Salted caramel

Macadamia

Cherry chocolate

Apple shortbread

Minted chocolate

Frangelico chocolate

Apple dumpling

Mixed berry dumpling

Raspberry and white  
chocolate

# Canapé Packages

## 1 MENU ONE \$29.50 pp

### COLD

Flamed salmon tartare with crispbread,  
micro salad and yuzu mayonnaise

Cajun chicken breast  
with ranch aioli and micro salad [GF]

Grilled angus sirloin with macadamia crumble  
and horseradish aioli [GF]

Tomato bruschetta with white bean purée  
and petite salad [V]

### HOT

Taiwanese popcorn chicken with five spice  
and peanut sauce

Furikake pork sirloin with roasted  
chilli carrot purée [GF]

Reef fish goujonettes  
with sriracha tartare sauce

Vegetable gow with Szechuan chilli oil,  
black rice vinegar and soy [V]

## 2 MENU TWO \$41.50 pp

### COLD

Local poached prawn with hot and sour aioli [GF]

Poached chicken with caponata on crisp  
sourdough and aioli

Angus beef tataki with wakame,  
white radish and ponzu dressing

Sumac lamb with chilli lime mayonnaise  
and micro salad [GF]

Scallop ceviche with nam jim [GF]

Herb and goat cheese tart  
with pine nuts and petite salad [V]

### HOT

Taiwanese popcorn chicken with five spice  
and peanut sauce

Reef fish goujonettes with sriracha tartare sauce

Prawn tempura with tonkatsu sauce

Steamed dumplings with Shanghai chilli black vinegar

Grilled angus sirloin  
with black garlic aioli and pomme frites [GF]

Grilled lamb loin with mint, green onion,  
tomato salsa and toasted almond flakes [GF]

## 3 MENU THREE \$47.50 pp

### COLD

Tuna tataki with wakame, toasted sesame  
and ponzu dressing

Tikka masala chicken tart with mint yoghurt

Grain-fed sirloin with mushroom aioli and chimichurri [GF]

Flamed salmon tartare with crispbread, micro salad  
and yuzu mayonnaise

Den miso duck with nori and angel hair chilli

Pencil asparagus on charcoal toast with herb aioli  
and salsa verde [V]

Charcuterie plates including cured local small goods  
with grissini and lavoche

### HOT

Italian pork and fennel meatball with braised tomato  
and red pepper ragout

Tom yum broth with prawn wonton

Reef fish goujonettes with sriracha tartare sauce

Grilled angus sirloin with black garlic aioli  
and pomme frites [GF]

Sweet and sour pork belly

Steamed dumplings with Shanghai chilli black vinegar

Cauliflower pops with Korean sweet and sour sauce [V]